FOOD PREMISES INSPECTION FORM

Name of Premises: CUISING. Operator: Address:										Licence #: 32-0033								Brunswick	
															DI CITIS WICK				
Item No.	N.O.	N.O. S U			No. No. S U		U		Item No.	N.O.	S	U		Item No	N.O.	s u			
1.0	FOOD	3.3		Holding Me	thods	7.0	FOOD	EQUIPM	WENT AND U		10.2		V	Walls (Construction and Maintenance)					
1.1			Approved Source			3.4			Cooling Me	thods	7.1		1	Food Equipment (Design, Construction, Installation and Maintenance)		10.3		1	Ceilings (Constructions and Maintenance)
1.2		Purchasing and Receiving 3.5		Re-heating	Re-heating Methods			V		Contact Surfaces	11.0	WATER	SUPPLY A	ND WASTE DISPOSAL					
1.3				Acceptable Containers and Labeling		3.6			Handling M	ethods	7.3	1		Mechanical Dishwashing		11.1		1	Water (Quality and Quantity)
2.0			GE										 	/ /	ual Dishwashing	11.2		1	Sewage Disposal
2.1				Storage of Potentially Hazardous Foods		4.1			Display Met		7.5				ng Utensils and Dishes	11.3			Solid Waste Handling
2.2				Frozen Storage		4.2			Advance Pr	100 TOWN SAN HOSE OF W 12	8.0		CLEANING AND SANITIZING			12.0	LIGHTI	IG AND VE	
2.3		V		Refrigerated Storage (Temperature)		5.0	RECORD KEEPING		PING AND RECAL	AND RECALLS			1		ning and Sanitizing	12.1			Lighting
2.4		Refrigerated Storage (Methods)		5.1			Record Kee	ping	8.2	1		Detergents and Chemical Use and Storage		12.2		-	Ventilation		
2.5		Refrigerated Storage (Space)		5.2			Recall of Fo	Recall of Food		SANITARY FACI		CILITIES		13.0	GENER	ERAL			
2.6		Dry Storage		ige	6.0	PERSONNEL						V	Was	hroom(s)	13.1			Licence	
2.7		Storage of Food for Staff 6.1		V	Demonstrat	ting Knowledge	9.2			X Hand	d Washing Station(s)	13.2		1	Rodent and Insect Control				
3.0	FOOD	D PREPARATION AND HANDLING 6.2		Employee H	lealth	10.0	FLOOR	S, WAL	L'S AND CE	ILINGS	13.3		1	Other Infractions/Hazards					
3.1		Thawing Methods 6.3				Personal Hy	ygiene Practices	10.1		1		rs (Construction and Maintenance)							
3.2 Cooking Methods N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction																			
		T	7	-															
item		MI	MA	CR											Date for Correction				
7	4		X	x Sanitizer shall be available at the recommended concentra								tio	1		corrected.				
	Santizer to mixed manually until mixing machinism can be																		
	Sanitizer shall be available at the recommended concentration. Sanitizer to mixed manually until mixing mechanism can be confirmed to be functioning																		
		confirmed to be tunctioning																	
9.	2	x Paper towel shall be						be in	a dispe	nser								Prior to next	
										2.01		,							inspection.
													110 ECTION						
									274										*
												S 80							
-11				-						- tr - tra									
- 18																			
									3,30										500 N N N N N N N N N N N N N N N N N N
				1											***************************************		7.90	***	
																			L
						`										-			,
		_/				-										- 3			-
	П	Gree	n		T											_0			
Light Yellow Dark Yellow 2019 - 11 - 26 Required: LYes No																			
Strip	ed Red		Red		Date of Inspection	on:	If Y	es, Da	te:	`									
- non-market					La company of the com			***************************************			- 10 10 10	A							